

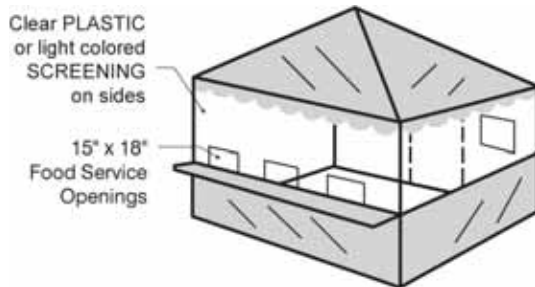
San Bernardino County Environmental Health

Temporary Food Facility Requirements for Non-prepackaged Food

What do I need to know before setting up a temporary food facility?

Prior to an event, ALL temporary food facilities must have a PERMIT to operate! In addition to a permit, food operators must meet the following food booth requirements, which are adapted from the San Bernardino County and State Health and Safety Codes. Please call DEHS before purchasing or building a food booth or barbeque. Thank you for your cooperation.

What type of food booth construction/enclosure is acceptable?



All food preparation, as well as exposed or unprotected food, shall be within an enclosure. The ceiling, walls and floors of the enclosure shall be constructed of acceptable materials.

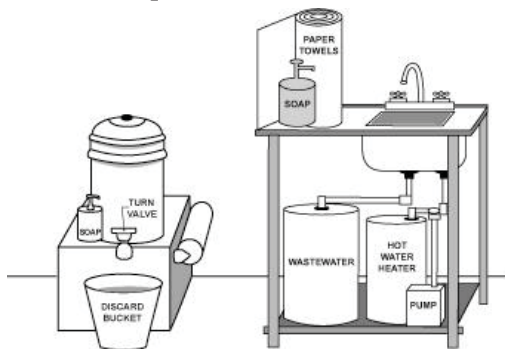
- Ceilings constructed of: canvas or tarps
- Walls constructed of: canvas, tarps, plywood, fine-mesh window screening.
- Floors constructed of: tarps, plywood, concrete, asphalt. The floor must be smooth and cleanable.

Grass floors are NOT acceptable and must be covered.

NOTE: Call the Fire Department prior to your event. It may require approval of booth material.

Each booth shall indicate the name, city, and telephone number of the booth operator or permittee in letters legible to patrons.

Are sinks required in all food booths?



All booths must have an approved method of handwashing. The preferred method is to have a sink with hot and cold running water. The minimal, acceptable method for events lasting 4 days or less is to have a minimum of 5 gallons of preheated water in a container, with a spigot or spout (i.e. igloo ® or cambro®) that provides a continuous flow of warm water leaving hands free for washing (no push button spigots). Both methods must include a bucket to collect the wastewater, a filled pump soap dispenser, and single use paper towels. **Sanitizers do not replace hand washing.**

Hands must be washed with soap immediately before all food preparation and after any activity that may contaminate your hands such as going to the bathroom, smoking, coughing, sneezing and eating.

In addition, a double sink (two sinks) with pressurized hot and cold running water for cleaning equipment and

utensils and other general cleaning purposes is required. One sink shall hold hot, soapy water and the other, cool water with a 100 ppm chlorine/bleach solution. Test strips must be available for testing the sanitizer concentration. Change water and replace soap and bleach frequently.

Up to five booths may share a utensil sink if they are close to each other and the sink. Handwashing sinks may not be shared and must be located within each booth or adjacent to the booth. A utensil sink in a permanent facility may be used if properly located. An approved utensil sink located *within* the booth may also be used as the handwash sink. Each booth, which requires water for utensils and hand washing, shall provide a supply of at least 20 gallons of water per day.

- Restrooms with handwashing for vendors must be provided within 200 feet of the food vendors.

We're selling only some snow cones or hot dogs. Do we still need an enclosed food booth?

Food such as popcorn, snow cones, pretzels, churros, nachos, ice, hot dogs and the related equipment used in their preparation, are exempt from the food booth enclosure requirements when contained within an approved, fully-protected food compartment (case) which has four sides plus top and bottom. This compartment is to be constructed of Plexiglas or stainless steel. Sugar, syrup, salt or similar items used with above food items shall also be within the food compartment or in approved dispensers.

Note: Food carts that meet cart requirements are to operate the same as any other food vendor at a temporary food event. They must have a handwashing sink available for use and a two-compartment sink (or be sharing a utensil sink). The cart cannot operate outside of its intended purpose. For example, if it is a hot dog cart, Chinese food cannot be prepared on it.

How should food, utensils and equipment be stored?

All food, utensils and equipment shall be stored, displayed, and served so they are protected from contamination, and shall be stored off the floor on shelving, boxes, or pallets.

How can I prevent foodborne illness?

Potentially Hazardous Food consists of items such as hamburger, chicken, pork rice and dairy products. Meat items need to be cooked to an internal temperature of 165°F. Use an accurate metal-probe thermometer measuring from 0°F to 220° to check temperatures. Hot food must be kept hot and cold food must be kept cold. Food must **NOT** be kept between 45°F and 135°F. This is the "Temperature Danger Zone".

1. **Hot food**-keep food temperatures hot at **135°F or above**
2. **Cold food**-keep food temperatures at **45°F or below**
3. Transported food must be protected from contamination, in approved containers capable of maintaining required holding temperatures listed above.

All food that is sold, given away or dispensed from a temporary food facility shall be from an approved source: safe and unadulterated. It is advisable to save sales receipts. The inspector may request verification of the source of the purchased products.

No food prepared or stored in a private home may be used, stored, served, offered for sale, sold or given away in a temporary food facility. Absolutely no food preparation in RVs.

*****No hot food remaining at the end of the day may be re-used.**

How can I protect the food?

- Single use gloves may be used. Wash hands before putting on gloves and change gloves when switching tasks or when gloves become soiled or worn.
- Hand sanitizers do not replace handwashing. Always wash your hands.
- Hair restraints must be worn. Hands/nails must be kept clean. Employees must wear clean clothes/aprons.

- Sneeze guards or food covers must be approved and cleanable.
- Food samples- must be handed in a single- service dispenser (napkin, plastic cups, toothpick/ fork etc.) Customer self-serve is prohibited
- Food handlers must not work in food booths when ill.
- Employee(s) belongings shall be stored separate from food and utensils.

What type of Equipment do I need?

- Cold holding- mechanical refrigeration or freezer or ice chests.
 - Thermometers are required to monitor temperatures.
- Hot holding- steam table, crock-pots, chafing dishes or hot holding cabinets.
 - All units shall be pre- heated as well as the water used for the chafing dishes prior to holding the food.

How can I control insects? What do I do with waste?

- Keep food covered to protect it from insects. Place garbage and paper waste in a refuse container with a tight-fitting lid. Dispose of wastewater in a sewer-connected sink or approved holding tank.

What about barbeques?

- All BBQ must meet the requirements of DEHS and the Fire Department. Only BBQ fuels that have been approved by the Fire Department may be used and are **only permitted outside of the booth.**
- 55-GALLON DRUM BARBECUES ARE NOT PERMITTED.
- All barbeques MUST have a cleanable cooking surface and cover.
- The BBQ must be roped off or otherwise protected from the public.
- Foods must be placed directly on the grill, (not cooked in a pan or skillet on the BBQ).
- No cutting of meat is allowed on the BBQ.
- All food prep/ storage must be conducted inside the enclosed booth.
- Foods may be either served directly from the BBQ or from a pass-through window.
- Open-air BBQ must be protected from dust and other contamination
- No animals allowed within 20 feet of an open-air BBQ.

Ice

- It is recommended that the ice be chipped, crushed, or in cubed form for food storage.
- Ice that is going to be consumed must be store bought or made on site.
- Storage ice cannot be used for consumption.
- Like other foods, ice must be stored off the ground and away from contamination.
- Ice scoops must be used for dispensing ice for consumption. Store ice scoop(s) in cleanable protective container(s) outside of the ice bin.

Condiments

- Must be dispensed from a squeeze bottles, pump dispensers, individual packets or condiment containers with self-closing lids.

Miscellaneous

- Animals are prohibited in the food booth, storage areas and by the BBQ.
- Smoking is prohibited in the food booth, storage areas and by the BBQ.